



# THE CLUBHOUSE

## DINNER MENU

### FROM THE FIELD

#### CAESAR SALAD **14** **SIDE 7**

Romaine lettuce, Caesar dressing, garlic croutons, asiago cheese

#### WEDGE SALAD **16** **SIDE 8**

Blue cheese crumble, crispy onion, heirloom tomatoes, Benton's bacon, blue cheese dressing, balsamic reduction

#### CITRUS SESAME SALAD **17**

Napa cabbage, romaine lettuce, julienned carrots, red bell pepper, toasted cashews, crispy wontons, toasted sesame seeds, orange segments, citrus sesame vinaigrette

#### GRILLED PEACH SALAD **16**

Blue cheese, arugula, pecans, blueberries, basil, lemon vinaigrette

*Add Grilled Marinated Chicken (7)*

*Add Grilled Marinated Shrimp (10)*

*Add Grilled Salmon (14)*

### SMALL PLATES

#### SOUP DU JOUR **CUP 6 BOWL 8**

#### CRISPY DEVEILED EGGS **12**

Farm fresh eggs, panko bread crumb, smoked bacon, paprika, pickled mustard seed

#### AHI TUNA TATAKI **16**

Togarashi seared tuna, calamari salad, house made ponzu sauce, wasabi aioli

### SMALL PLATES

#### FRIED OYSTERS **18**

½ dozen oysters, cocktail sauce, tartar sauce, fresh lemon

#### GRILLED OYSTERS **18**

½ dozen oysters, garlic butter, parsley, pecorino cheese, breadcrumbs, grilled bread, fresh lemon

#### ROASTED BRUSSEL SPROUTS **14**

Pickled red onion, toasted sunflower seeds, local honey, goat cheese, green goddess

#### NASHVILLE HOT FRIED **17**

#### CHICKEN TACO

Sweet tea brined Joyce Farms chicken, pickle slaw, spicy aioli, honey, flour tortilla

#### BRAISED BEEF SHORT RIB SLIDER **18**

Horseradish aioli, pickled red onion, arugula, white cheddar, slider bun

#### JOYCE FARMS FRENCHED **15**

#### CHICKEN WINGS

10 Joyce Farms chicken wings, buffalo or bbq, celery, ranch or blue cheese

#### FRIED GOAT CHEESE **13**

Goat Lady goat cheese, pistachio, vanilla honey


#### LAMB CHOPS **18**

Spicy yogurt, crispy chickpeas, pickled red onions, carrot puree, chimichurri

#### TRUFFLE POTATO GNOCCHI **19**

Seared scallop, pancetta, tomato, chive, parmesan brodo

\*Each table has unlimited Membership charges, or is limited to two separate credit card charges.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Prices do not include Tax (7%) or Service Charge (20%)  Gluten Free



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## DINNER MENU

### ENTREES

**TRILLIUM WAGYU BURGER 20**  
 American Wagyu, red onion jam, white cheddar cheese, arugula, tomato, herb aioli, local sesame seed bun  
 choice of fries, sweet potato fries, or fruit  
 \*Option of a Gluten free bun  
 Add Bacon (2)

**SHIITAKE SWISS WAGYU BURGER 20**  
 American Wagyu, arugula, truffle, whole grain dijonaise, roasted shiitakes, local sesame seed bun  
 choice of fries, sweet potato fries, or fruit  
 \*Option of a Gluten free bun  
 Add Bacon (2)

**SAUTEED GARLIC SHRIMP 34**  
 Roasted tomatoes, lemon, feta, roasted garlic, arugula, white wine, jasmine rice

**COCONUT CHICKPEA CURRY 26**  
 Jasmine rice, cilantro, mint raita, potatoes, grilled naan bread  
 Add Grilled Marinated Chicken (7)  
 Add Grilled Marinated Shrimp (10)

**PAN SEARED BRANZINO 44**  
 Lemon caper brown butter sauce, fresh herbs, white wine, Nueske's bacon, roasted fingerlings, grilled broccolini

**CHILEAN SEA BASS 47**  
 Roasted shiitakes, roasted tomatoes, lemon zest, herb mashed potatoes, grilled broccolini

**PRIME 20 OZ RIBEYE 77**  
 Meat by Linz Prime Rib, grilled asparagus, herb roasted garlic mashed potatoes  
 Add 4-5 oz Grilled Maine Lobster Tail (18)  
 Add Black Truffle Butter (9)

**GRILLED CERTIFIED 8 OZ 67**  
**ANGUS BEEF FILET 5 OZ 53**  
 Compound butter, grilled asparagus, herb roasted garlic mashed potatoes  
 Add 4-5 oz Grilled Maine Lobster Tail (18)  
 Add Black Truffle Butter (9)

**BLACKENED CHICKEN ALFREDO 29**  
 Roasted wild mushrooms, fresh fettuccine, fresh spinach, roasted tomatoes

*Tuscan Twilight*

Friday, June 26th  
 6:30 pm  
 The Clubhouse

\*RESERVATIONS REQUIRED\*

**LOBSTER NIGHT**

SATURDAY, JULY 4TH  
 SEATINGS AT 6 PM & 6:45 PM  
 THE CLUBHOUSE

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